

MENU

Amuse bouche

Terrine de Foie Gras

Confit duck leg | Quince | Brioche

2012 Riesling Grand Cru Eichberg – Léon Beyer, Alsace

Confit Tristan Spiny Lobster Tail

Chicorée | Yeast | Tangerine

2015 Albariño Embaixador – Bodegas y Viñedos Attis, Rias Baixas

Wild halibut

Potato–celeriac crust | Beetroot | Cockscomb

2004 Weißburgunder „Selection S“ – Weingut Franz Keller Kaiserstuhl

Loin and shoulder of venison

Sauce Poivrade | Celeriac | Brussels sprouts

1975 Château La Tour L'Aspic – Pauillac, Bordeaux

Crèmeux of Valrhona-Chocolate

Orange | Ginger

2013 Château Doisy-Védrines – Sauternes, Bordeaux

Cheese selection from Maître Antony

2001 Chardonnay Beerenauslese – Weingut Knipser, Pfalz

Petits Fours

Menu in 6 courses

177 €

Menu in 5 Courses without cheese

158 €

Winepairing 5/6 courses

99 €/85 €